

| Item |
|-------------|
| Model |
| ProjectName |

Table top

The new range of appliances, developed for the vacuum packing of cooked and raw foods, can provide the highest quality and hygiene, in line with every professional kitchen that requires the best conservation standards. The range consists of 3 models. All of them can satisfy the requirements of users at all levels: from small/medium sized restaurants to canteens, catering concerns (100 to 400 covers a day), speciality food manufacturers and large butcher's. The models detailed on this sheet are 3 table top vacuum packers equipped with a domed lid.

600011

FEATURES

• Digital control panel that allows the programming and storing of up to 9 operating programmes, guaranteeing optimised vacuum pressure and heat seal times for any type of product.

• Microprocessor control guarantees that the appropriate percentage of negative pressure is achieved by automatically calculating vacuum pump operating and shut-off times and heat seal times from the quantity of air to be removed.

• Maximum reliability guaranteed by a warning light that indicates any malfunctioning in the vacuum packing process and stopping it before the products are heat sealed, thus allowing them to be reused.

• Pressure chamber with rounded corners to guarantee high levels of hygiene and ease of cleaning.





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• Constructed in 304 AISI stainless steel with a domed, transparent Plexiglass lid suitable for use with food products.

• The 600011 model has a "soft air" device which allows the controlled re-admission of air into the chamber.

• All models can be equipped with a coupler to allow the vacuum packing process to take place in other appropriate containers or appliances and not in the chamber of the machine itself (to be ordered as a special product).

• All models comply with the standards required by the main international approval bodies and are CE marked.

Specifications

| MODEL | CSV6B 600034 | CSV10B 600010 | CSV20B 600011 |
|--------------------------|-----------------|------------------|------------------|
| Pump - m3/h | 6 | 10 | 20 |
| External dimensions - mm | | | |
| width | 390 | 390 | 550 |
| depth | 480 | 620 | 600 |
| height | 362 | 315 | 510 |
| Chamber dimensions - mm | | | |
| width | 326 | 326 | 466 |
| depth | 240 | 240 | 405 |
| height | 118 | 118 | 117 |
| Electrical power - kW | 0.7 | 0.7 | 1.1 |
| Net weight - kg. | 33 | 46 | 80 |
| Sealing bar length - mm | 310 | 310 | 450 |

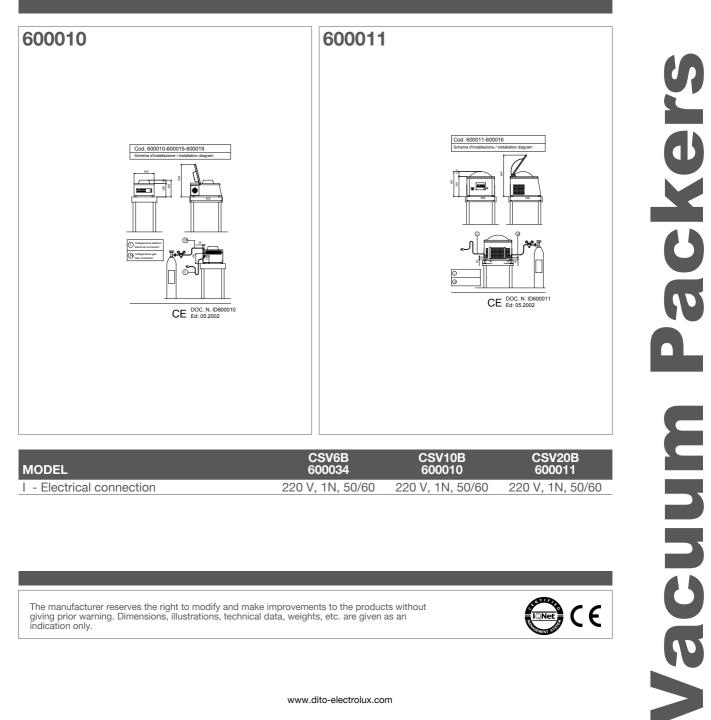
Optional accessories

| CODE | DESCRIPTION | CSV6B 600034 | CSV10B 600010 | CSV20B 600011 |
|--------|---|-----------------|------------------|------------------|
| 650008 | ADAPTER FOR EXT.VACUUM PACK6/10/20M3/H | \checkmark | \checkmark | |
| 650009 | INCL.FILLING TABLE-LIQ.PACKING-6/10M3/H | \checkmark | \checkmark | |
| 650010 | INCL.FILLING TABLE-LIQUID PACKING-20M3/H | | | \checkmark |



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Installation drawings



The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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